

We are farmers. We are restaurateurs. Together, we created this restaurant. We make everything we can from scratch, from our bread to our booze, using ingredients from farmers we know and trust. The family farmers of the North Dakota Farmers Union collectively own this restaurant, along with Founding Farmers and Farmers & Distillers. They are represented on every plate and directly benefit when you enjoy our food and drink. This is what it means to be farmer-owned. Welcome to our table.

—Mark Watne, Farmer, Co-Owner, NDFU President · Michael Vucurevich & Dan Simons, Co-Owners, Farmers Restaurant Group

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

SUSHI & CEVICHE*

SUSHI ROLLS

made with sushi rice, wrapped with your choice of toasted nori or sesame soy paper

Salmon 14.50

Garden 14.50

soy paper only

California 16.50

Old Bay Crab 16.50

Crunchy Tuna 16.50

Spicy Tuna 16.50

Coconut Shrimp 16.50

soy paper only

FARMERS PRESSED SUSHI

layered, made with sushi rice & topped with toasted sesame seeds

Tuna 14.50

spicy mayo, ginger scallion soy sauce, hoisin, citrus

Salmon 14.50

spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, citrus

Old Bay Crab 14.50

old bay, ginger scallion sauce, hoisin, garlic candied corn

NIGIRI

2 pieces

Shrimp 7.50

Tuna 8.50

Salmon 8.50

Tuna Tartare 16.50

avocado, red & green onion, tomato, cilantro, tamari, sesame oil, lime ponzu, pistachio, rice crisps

CEVICHE

served with crispy corn tortilla, fried wontons & grilled ciabatta

Simply Tuna 16.50

green onions, capers, cilantro, serrano chilies, basil, lemon, tamari, sesame oil

Avocado Tuna Poke 16.50

red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil

Mango Coconut Shrimp 17.50

serrano chilis, green & red onion, old bay, cilantro, lime, pineapple juice

Shrimp 17.50

spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu

SOUPS & SMALL SALADS

Today's Soup 9.99

New England Clam Chowder 9.99

Bakers Pizza & Salad 12.50

margherita pizza and Italian Sunday

Farmers Salad* 12.50

mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Caesar Salad 12.50

little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons

Spinach Bacon Blue 12.50

apple, balsamic onions, egg, sherry vinaigrette

Chopped Brussels Sprouts & Blue Cheese 12.50

romaine, napa cabbage, apple, cucumber, red onion, wontons

Purple & Black Kale 12.50

hazelnuts, dates, radish, pecorino

Drag Through the Garden 12.50

mixed lettuce, tomato, green beans, carrot, radish, bell pepper, fennel, jicama, cucumber

Italian Sunday 12.50

mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

SALAD ADD-ONS

Herb Chicken 6.50

Fried Shrimp 8.50

Plancha Tuna* 8.50

Steak 8.50

Spicy Fried Chicken 6.50

Poached Shrimp 8.50

Grilled Salmon* 8.50

ENTRÉE SALADS

Fried Chicken 19.50

mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle

Spicy Ahi Tuna Poke* 22.50

napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

Louie Cobb 25.50

choose: shrimp, crab +2, or combo +7
romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

BURGERS & SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery. choice of side: fries, coleslaw, or pickled veggie potato salad

All-American Double Burger* 15.50

Bacon Onion Blue Cheese Burger* 16.50

Avocado Poblano Cheeseburger* 16.50

"Grilled Cheese" Bacon Burger* 17.50

Our Best Veggie Burger 18.50

muenster, whole grains, black beans, sweet potatoes, beets

Seared Ahi Tuna Salad* 16.50

Roasted Vegetable, Avocado & Brie 16.50

apple walnut raisin bread

Spicy Fried Chicken 17.50

Pastrami Reuben 18.50

Crab Cake Sandwich 19.99

Pit Beef Cheesesteak 22.50

TACOS

choose your house-made shell: puffy corn, flour tortilla, or sweet corn cake

Tinga Chicken 14.50

Beer-Braised Beef 16.50

Marinated Steak 16.50

Fried White Fish 14.50

Pulled Pork 16.50

BAKERS PIZZA

Long-proofed 72 hours in our kitchen using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted to create the perfect crispy golden crust with a chewy center.

RED SAUCE

St. Louis Thin Crust 14.50

Margherita 14.50

fresh mozzarella, tomato, basil

Crispy Calamari 17.50

American 17.50

mozzarella, ricotta, pepperoni, pancetta, sausage, meatballs, roasted peppers, onions

Spicy Sausage & Peppers 17.50

Pepperoni 18.50

WHITE

Roasted Brussels Sprouts 16.50

butternut squash, balsamic glaze

Gardeners Campari 17.50

asiago, goat cheese, pancetta, escarole, peppadew

Prosciutto Honey Fig 17.50

STARTERS

Whirley Pop Kettle Corn 7.50

Parmesan Garlic Knots 8.50

roasted tomato-basil chutney, whipped ricotta

Brick Oven Pretzels 9.50

pimento cheese, BBQ mustard, sour cream & onion dip

Pimento Cheddar Biscuits 10.99

Thick-Cut Onion Rings 12.50

Cauliflower Hummus 12.50

grilled ciabatta, crudité

Pickled Garden Vegetables 12.50

Garlic Black Pepper Wings 14.50

Virginia Cracker Calamari 14.50

Spinach Dip 14.50

Baby Cheeseburgers* 15.50 • 20.50

choose: 3 or 6, served with fries

Hot Crab & Artichoke Dip 16.50

Spicy Steamed Shrimp 18.50

TABLESIDE GUACAMOLE 14.50

MUSSEL POTS

served with rustic white boule

White Wine & Garlic 20.50

Coconut Curry & Cucumber 20.50

Spicy Provençal 20.50

MEATLESS

Spaghetti Squash Pomodoro 17.50

Cauliflower Steak & Risotto 20.50

Veggie Loaf 25.50

mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

FARMERS CHICKEN

Humanely raised on independently-owned American family farms with an all-vegetarian diet and no antibiotics ever.

Spicy Fried Chicken & Waffle 20.50

mac & cheese, green beans

Honey Pot Fried Chicken 20.50

green pea bacon confit, grits

Lemon Herb Brick Chicken 20.50

sautéed green vegetables, farm-a-roni, citrus-griddled onions

Big Crispy Tenders 20.50

street corn, thick-cut onion rings

FISHERS FRY

Shrimp Fry 20.50

fries, pimento cheddar biscuit, coleslaw

Chesapeake Wild Blue Catfish Fry 20.50

fries, pimento cheddar biscuit, coleslaw

Fish, Chips & Beer 20.50

short white beer, fries, pimento cheddar biscuit, coleslaw

Fishers Fry Combo 27.50

shrimp, white fish, crab cake, fries, pimento cheddar biscuit, coleslaw

SEAFOOD CATCH

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

Daily Fishers Catch MKT

Blackened Catfish 21.99

parmesan grits, sautéed green vegetables, mango pico de gallo, lemon butter

Shrimp Scampi 22.99

spinach, gnocchi, grilled ciabatta

Cioppino 23.99

shrimp, white fish, mussels, calamari, grilled ciabatta

Chowder Bucatini 23.99

shrimp, mussels, calamari, grilled ciabatta

Spaghetti & Littleneck Clams 23.99

romesco, grilled ciabatta

Scallops Meunière* 28.99

butternut squash risotto

Glazed Cedar Plank Salmon* 28.99

mashed potatoes, sautéed green vegetables

Seared Sushi-Grade Tuna* 29.99

crispy brussels sprouts, tomatoes, 3-bean salad, lemon

Crab Cakes 32.99

fries, coleslaw

JAMBALAYA

Fried Chicken 22.50

choose: honey pot or spicy fried

Blackened Chesapeake Wild Blue Catfish 23.50

Pulled Pork & Ribs 23.50

Seafood 26.50

mussels, shrimp

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

Steak & Enchiladas* 23.99

street corn, avocado salad

BBQ Apricot-Glazed Pork Tenderloin 23.99

street corn, coleslaw

Steak Frites* 23.99

mushrooms, green pea bacon confit, whiskey sauce

St. Louis BBQ Pork Ribs 26.99

fries, coleslaw

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (*after 5pm*) - choose: classic loaded, pimento cheese, sour cream & onion.

Ribeye*

10 oz • 30.99

Aged NY Strip*

12 oz • 31.99

Filet*

8 oz • 37.99

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.